

# VERMONT

- Gravity **14 BLG**
- ABV ---
- IBU **47**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.6 kg (17.6%)	81 %	4
Grain	Strzegom Pale Ale	1.4 kg (41.2%)	79 %	6
Grain	Pszeniczny	0.4 kg (11.8%)	85 %	4
Grain	Strzegom Wiedeński	0.6 kg (17.6%)	79 %	10
Grain	Strzegom Monachijski typ II	0.4 kg (11.8%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Dry Hop	Mosaic	15 g	3 day(s)	10 %
Dry Hop	Amarillo	15 g	3 day(s)	9.5 %
Dry Hop	Nelson Sauvin	15 g	3 day(s)	11 %
Dry Hop	Simcoe	15 g	3 day(s)	13.2 %
Dry Hop	Citra	10 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale	Ale	Liquid	50 ml	Wyeast Labs
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